



RESTAURANT & GARDEN BAR

Bluebells Restaurant & Bar, Shrubbs Hill, London Road, Sunningdale, SL5 0LE
T: 01344 622 722 - E: reservations@bluebells-restaurant.co.uk

SUNDAY MENU

STARTERS

Pork and wild mushroom terrine,
piccalilli and sour dough toast

Scottish mussels and root vegetables
steamed in Hebridean Gold ale

Colston Bassett stilton mousse, celeriac
puree and pickled onion

Chicken and pearl barley broth with a
poached quail egg and warm truffle brioche

Salt cod paté, tartar butter sauce
and a pickled beetroot puree

Warm walnut panna cotta, truffle mayonnaise,
charred celery and sour apple compote

MAIN COURSES

Roasted forerib of Casterbridge
beef with Yorkshire pudding

Roasted tenderloin of Blythburgh pork
with apple sauce and crackling

Slow cooked breast of Gressingham duck and
confit leg, cabbage and dauphinoise potatoes

(All roasts are served with roasted potatoes and market vegetables)

Pan roasted Brixham brill with a lemon
and herb crust, warm tartar vinaigrette
and crushed pink fir apple potatoes

Creamy Arbroath smokie and winter
vegetable pie with caraway seed pastry

Forest mushroom and Coastal cheddar
cobbler with buttered heritage potatoes

A discretionary service charge of 10% will be added to your bill & VAT is included



RESTAURANT & GARDEN BAR

Bluebells Restaurant & Bar, Shrubbs Hill, London Road, Sunningdale, SL5 0LE
T: 01344 622 722 - E: reservations@bluebells-restaurant.co.uk

DESSERTS

Sticky toffee pudding, date and whiskey
sour ice cream and honeycomb shards

Warm chocolate tart, sweet cheese
ice cream and crunchy nougatine

Cranberry and pomegranate Eton Mess
with vanilla yoghurt sorbet

Mascarpone and ginger crème
brulée with fresh madeleines

Homemade ice creams and sorbets

Selection of British and continental
cheeses with flavoured wafers

2 Courses £22.50 / 3 Courses £27.00